

Rice and Noodles

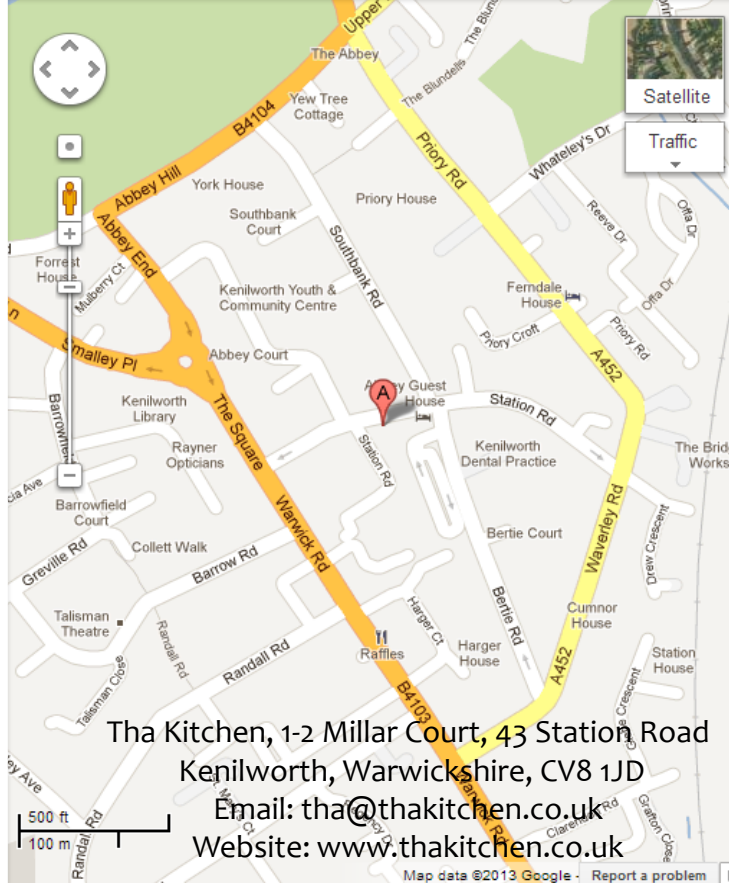
68 <i>Kuay Tiew Pad Tai</i> <i>Tha Kitchen</i>	Popular favourite stir fried rice noodles with your choice of chicken or prawns, including egg, bean sprouts, tamarind sauce, topped with crushed peanuts and coriander	Veg	£7.95
		Chicken	£8.65
		Prawn	£9.85
69 <i>Kuay Tiew Pad</i> <i>Kie Mao</i>	Aromatic spicy stir fried rice noodles in a dark soya sauce with your choice of chicken or prawns, with fresh chilli, garlic and mixed vegetables	Veg	£7.95
		Chicken	£8.65
		Pork	£8.65
		Beef	£9.60
70 <i>Kuay Tiew Pad</i> <i>See Iew</i>	Simply the best stir fried rice noodles in a dark soya sauce with your choice of chicken or prawns, with egg and green vegetables	Veg	£7.95
		Chicken	£8.65
		Pork	£8.65
		Beef	£9.60
71 <i>Tha Kitchen Kao</i> <i>Pad</i>	Special egg fried rice with a choice of chicken or prawns	Chicken	£8.65
		Pork	£8.65
		Beef	£9.60
		Prawn	£9.85

Set Menus (Minimum for 2 people)

<i>Jasmine</i>	Mixed Starter, Thai Green Curry, Stir Fried Beef, Stir Fried Mixed Veg, Steamed Jasmine Rice and Stir Fried Egg Noodles	£22.50
		Each
<i>Orchid</i>	Mixed Starter, Lamb Masaman Curry, Stir Fried Beef, Stir Fried Sweet & Sour Chicken, Stir Fried Mixed Veg, Steamed Jasmine Rice, Stir Fried Noodles in	£25.50
		Each



- Function room for parties
- 10% discount on take away
- Parking across the road in Abbey End car park
- Fully licensed restaurant with a range of wine
- Credit and debit cards accepted
- No MSG used in the cooking
- Free WiFi
- Please ask for food allergy information



Tha Kitchen, 1-2 Millar Court, 43 Station Road
Kenilworth, Warwickshire, CV8 1JD
Email: tha@thakitchen.co.uk
Website: www.thakitchen.co.uk

Opening Hours – 7 days a week
Lunch 11am to 2.30pm
Evening 5pm to 11pm
Last orders 10.30pm



Tha Kitchen

Take Away Menu

01926 853 963



2015 Menu
www.thakitchen.co.uk

Starters

1	Tha Kitchen Mixed Starter (min 2 people)	Deep fried spring rolls, fish cakes, chicken wings, prawn toast and chicken satay	£14.00
2	2 Gai Satay	Charcoal grilled marinated strips of chicken served with a lightly spiced peanut sauce	£6.05
3	Poh Pia Goong	Deep fried spring roll filled with prawns and served with sweet palm sauce	£6.65
4	Thai Omelette	Plain	£4.95
		Chicken	£6.05
		Pork	£6.05
		Prawn	£6.65
5	Poh Piah Ped	Deep fried duck roll with hoi sin dipping sauce	£6.55
6	Kha Nom Pung Nar Goong	Deep fried minced king prawn on toasts served with sweet plum sauce	£6.65
7	Kra Duk Moo Ob	Pork spare ribs with sweet and sour sauce	£5.90
8	Goong Chub Paeng Tord	Deep fried prawn tempura	£6.65
9	Tord Man Pla	Deep fried fish cakes cooked with Thai herbs	£5.70
10	Ka Nom Jeeb	Prawn Dumpling served with seasoning ginger dark sauce	£6.65
11	Pu Nim	Soft shell crab with black pepper sauce	£7.70
12	Pla Muek Wasabi	Deep fried calamari ring served wasabi mayonnaise	£6.65
13	Chicken Wings	Special seasoned chicken wings	£5.70
14	Prawn Crackers		£2.10

Vegetarian Starters

15	Mixed Veg Starter (2 people)	Deep fried vegetable spring roll, corn cake, samosa, veg tempura and deep fried tofu	£12.00
16	Poh Pia	Deep fried vegetable spring roll	£4.90
17	Veg Tempura	Deep fried mixed vegetable tempura	£5.60
18	Samosa	Deep fried curry puff	£4.75
19	Corn Cake	Deep fried sweet corn cake	£4.75

Soup

20	Tom Yum Soup	Spicy soup with mushroom, lemongrass, lime, coriander and chili oil	Veg	£5.85
			Chicken	£6.05
			Prawn	£6.75
21	Tom Kha Soup	With coconut milk, galangal, mushroom, lemongrass, lime juice and chili oil	Veg	£5.95
			Chicken	£6.15
			Prawn	£6.95
22	Won Ton Soup	Prawn Dumpling Soup		£6.80

Salad

23	Larb	Chicory leaves or iceberg leaves filled with chopped meat and dressed with lime juice chilli and shallots and sliced onion	Chicken	£6.50
			Pork	£6.50
			Duck	£7.30
24	Yum	Chicory leaves or iceberg leaves filled with chopped meat and dressed with lime juice chilli and shallots and sliced onion	Chicken	£7.00
			Pork	£7.25
			Beef	£7.45
			Prawn	£7.65
25	Yum Khor Moo Yang	Sliced pork cooked with coriander, fresh lime juice, mint, red onion and ground rice	£7.70	

Salad

26	Yum Pak	Mixed Salad of fresh vegetables with lemon grass, lime and coriander, topped with deep fried onions	£5.15
27	Yum Nor Mai Farang Goong Sod	Grilled asparagus salad with prawn	£7.70

Main Course

28	Thai Green Curry	Traditional Thai Green Curry with coconut milk, courgettes, broccoli and sweet basil leaf	Veg	Chick	Beef	Prawn			
			£8.50	£9.25	£9.75	£10.25			
			29	Thai Red Curry	Traditional Thai Red Curry with coconut milk and sweet basil leaf	£8.50	£9.25	£9.75	£10.25
							Duck	£10.65	
30	Masaman Curry	Stew with potatoes, peanuts slowly cooked in Masaman curry paste with coconut	£8.50	£9.25	£9.75	£10.25			
					Lamb	£11.55			
31	Penang Curry	Dry Aromatic Curry with coconut cream and Kaffir lime leaves	£8.50	£9.75	£10.65	£11.05			
32	Jungle Curry	Very spicy jungle style curry with mixed fresh vegetables	£8.50	£9.25	£9.75	£10.25			
33	Pad Priaw Waan	Stir fried Mix peppers with pineapple, tomatoes and cucumber in a sweet & sour sauce	£8.50	£9.25	£9.75	£10.25			
34	Pad Kra Prao	Stir fried white onion garlic, chillies served flavored with holy basil or basil leaves	£8.50	£9.25	£9.75	£10.25			
35	Pad Prik Tai	Stir fried black pepper with mix veg and mixed pepper cooked with oyster sauce		£9.75	£11.25				
36	Pad Khing	Stir fried mix pepper with ginger and oyster		£9.25	£9.75	£10.25			
37	Ped Ma Karm	Deep fried duck leg with tamarind sauce on top of mixed greens				£13.85			
38	Neua Pad Nam Man Hoy	Stir fried beef with vegetable and spring onion in oyster sauce				£11.25			
39	Gai Pad Med Ma Meung	Stir fried chicken with cashew nuts, onion, peppers				£9.25			

Chef Recommends

40	Masaman Lamb Shank	Slowly cooked lamb shank in a creamy coconut masaman sauce, served with steamed vegetables & roasted pumpkin				£16.30
41	Nuea San Nai Ob	Marinated Thai style steak with Thai herbs and spices, roasted pink with oyster sauce				£15.65
42	Ped Sam Rod	Roast duck in three flavour green curry sauce with fresh herbs, coconut cream and sweet basil				£15.65
43	Pad Cha Talay	Stir fried mixed seafood with fresh chilli, laser ginger and sweet basil				£14.85

Seafood

44	Goong Choo Chee	Jumbo prawn fillet simmered in coconut milk and flavoured with kaffir lime	£15.95
45	Goong Nueng Ma Now	Steamed jumbo prawn with chilli lemon sauce served with fresh garlic and coriander	£15.95
46	Goong Kra Tiam Prik Tai	Deep fried jumbo prawn cooked with garlic sauce	£15.95
47	Goong Yai Prik Tai Dam	Deep fried jumbo prawn with mixed peppers in black pepper sauce	£15.95
48	Goong Ma Karm	Deep fried jumbo prawn with tamarind sauce on top of mixed greens	£15.95
49	Pla Choo Chee	Fried fillet of sea bass in coconut milk and flavoured with kaffir lime	£16.20
50	Pla Tord Kra Tiam	Deep fried fillet of sea bass cooked with garlic sauce	£16.20
51	Pla Tord Sa Mun Plai	Deep fried sea bass cooked in Thai herbs and cashew nuts	£16.20
52	Pla Lad Khing	Deep fried sea bass with ginger, chillies, spring onion and salted bean sauce	£16.20
53	Pla Prik Tai Orn	Deep fried sea bass with young peppercorn in chilli sauce	£16.20
54	Pla Prieu Warn	Deep fried seabass with sweet & sauce sauce	£16.20

Side Dishes

55	Pad Pak Ruam	Stir fried mixed vegetables	£6.35
56	Pad Hed	Stir fried mushrooms with garlic in oyster sauce	£6.35
57	Pad Pak Gard	Stir fried Chinese leaves in oyster sauce	£6.35
58	Pad Tua Ngork	Stir fried bean sprouts with spring onion	£6.35
59	Pad Broccoli	Stir fried broccoli	£6.35
60	Pad Asparagus	Stir fried asparagus	£6.70

Rice and Noodles

61	Kao Suay Hom Mali	Steamed jasmine rice	£3.15
62	Kao Pad Khai	Egg fried rice	£3.70
63	Kao Pad Kra Tiam	Garlic fried rice	£3.70
64	Kao Ka Thi	Coconut rice	£4.20
65	Kao Niew	Steamed sticky rice	£4.20
66	Kuay Tiew Plao	Plain rice noodle	£4.80
67	Kuay Tiew Khai	Fried egg noodle	£5.85